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and microscopical naturalist, delineated his system, and created a new species of animal beings, was the foremost in Europe. Those objects of nature, which were too bulky to transport, or too perishable to preserve, he ordered to be delineated by the pencil of artists, that he might give bread to a set of ingenious men, whom he wished to partake of his beneficence, whilst he rationally gratified his own taste, and enlarged the boundaries of the knowledge of nature: of such elegant specimens, whose value it is difficult to estimate, he did not possess less than twelve hundred; and his collection of English heads, which included those purchased of the late John Nicholls, formed a treasure in this particular department, which was perhaps inferior to none.

To be Continued.

USEFUL INVENTIONS.

Receipt to make Cyder.

AFTER the Apples are bruised and pressed in the usual manner, the juice should be immediately put into large open vessels and suffered to remain in this situation from 24 to 48 hours in order to deposit any crude matter which may have passed through the bag, and also to throw up the lighter particles in the form of scum, which should be carefully removed; the liquor is then to be drawn off and passed through a double flannel bag, removing the feculent matter by occasionally turning and rinsing it. When thus prepared, put two or three gallons into a strong well bound cask, in which matches (made by dipping linen rags in melted sulphur) are to be lighted and suspended from the bung hole by means of Iron Wire, and the bung lightly put in, fresh portions of match must be added until they cease to burn on their being introduced into the cask, which should now be violently agitated for the purpose of assisting the absorption of the sulphurous gas. After standing a quarter of an hour, draw it off into a tub, the cock and bung being left open that the light unabsorbed gas may be suffered to escape; after remaining in this situation for about 15 or 20 minutes, the operation must be repeated five or six times with a like quantity of fresh liquor each time; return the different portions into the cask, and fill it up with the filtered liquor, put a quart of spirits to every 40 gallons, and insert the bung in the closest and firmest manner so as to preclude the possibility of the internal air forcing a passage, should it be disposed to ferment. In six months it will be fit for bottling; the corks must be wired down and laid on the side in bins.

Rationale. Sulphurous acid which is formed by burning sulphur in confined portions of atmospheric air, has the well known property of checking fermentation, so that if the fresh juices of fruit be impregnated with this acid, it causes a suspension of the vinous fermentation until sufficient time is afforded for the fining of the liquor, which on its being bottled, gradually ferments, and causes it to assume the fine sparkling appearance met with in English Cyder. In the common sour Cyder the fermentation has proceeded through the vinous to the acetous, and consequently in a state nearly approaching to vinegar. In the mode usually practised in making Cyder in imitation of English, the fresh juice is at first put into the cask, and the whole drawn off when it shews signs of fermenting, the casks stoved with sulphur match, and the liquor immediately returned: racking off and stoving until it ceases to exhibit a disposition to ferment, which tedious process usually takes about six weeks, but which may be advantageously shortened by the substitution of sulphur matches in larger proportions as before directed, so as to impregnate the liquor with sulphurous gas.